

Gluten-Free Chanukah Cookies

Recipe By Vicky Pearl



Cooking and Prep:  35
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Serves:  8

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Chanukah

Diet: Gluten Free, Vegetarian,
Pescetarian

Source: KosherScoop.com

This cookie dough is simple and delicious. It took some time to perfect the texture, I admit. But this has been my go-to cookie dough for some time now.

These cookies have received rave reviews. The cookies actually need no embellishment; they're terrific on their own. But if budding little artists abound at your home, feel free to decorate. The simplest way of course is to melt some high-quality chocolate and drizzle over the cookies. Or, go to town and arrange different colored sprinkles, an array of colorful icings and a whole lot of palette knives on your counter for your kids to have their pick.

Ingredients (10)

Main ingredients

- 3/4 cup potato starch
- 3/4 cup brown rice flour
- 1/2 cup sweet rice flour
- 1/2 cup tapioca flour

- 1 tablespoon xanthan gum
 - 1/2 teaspoon **Haddar Kosher Salt**
 - 1 cup (trans-fat free) margarine, room temp (2 sticks)
 - 1/2 cup raw organic cane sugar (or xylitol or granulated sugar)
 - 1 large egg
 - 1/4 teaspoon **Gefen Vanilla Extract**
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Start Cooking

Prepare the Cookies

Yield 65 dreidel cookies, 38 menorah shaped cookies.

1. Preheat the oven to 350 degrees Fahrenheit. Line two cookie sheets with Gefen Easy Baking Parchment Paper. Set aside.
2. In a bowl, stir together the potato starch, brown rice and sweet rice and tapioca flours, xanthan gum and salt. Set aside.
3. In the bowl of an electric mixer fitted with the paddle attachment, beat margarine and sugar together for two minutes or until somewhat combined. Add the egg and vanilla; mix for one minute.
4. Add the dry ingredients, mixing until well blended. If the dough is sticky, flour the baking surface and rolling pin with some sweet rice flour.
5. Divide the dough in half. Roll the dough, one piece at a time, between two pieces of parchment paper to a quarter-inch thickness.
6. Using Chanukah cookie cutters (or working freehand), cut out desired shapes. Transfer to prepared baking sheets.
7. Bake in the center of the preheated oven for 17 to 18 minutes or until lightly golden. Remove the pans to racks to cool completely. Decorate as desired.

Note:

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